

**I. AMENDMENT TO THE CLAIMS.**

**A. In the Claims.**

Please amend the following claims to read as follows:

1. Canceled.
2. (Currently Amended). A method for adding a device to a food or cosmetic composition, wherein the device comprises an active, the method comprising adding the device to the composition while the composition is at or above a temperature that ~~would denature the active at which the active denatures~~, wherein some of the active is not denatured and imparts a beneficial effect to the composition.
3. (Original). The method of claim 2 wherein the active is an enzyme.
4. (Canceled).
5. (Canceled).
6. (Original). The method of claim 2 that further comprises the steps of placing the composition into a container and sealing the container.
7. (Original). The method of claim 6 wherein the composition is added to the container while the composition is at or above the denaturing temperature.
8. (Original). The method of claim 6 wherein the device is added to the composition after the composition is placed in the container.
9. (Original). The method of claim 6 wherein the device is added to the container prior to the composition being placed in the container.
10. (Withdrawn). The method of claim 2 wherein the active is an antibody.
11. (Original). The method of claim 3 wherein the active is a lactose-converting enzyme.
12. (Withdrawn). The method of claim 2 wherein the active is a vitamin.
13. (Original). The method of claim 2 wherein the device includes an exterior coating.
14. (Original). The method of claim 2 wherein the composition is a food.
15. (Original). The method of claim 11 wherein the beneficial effect is the conversion of lactose into another substance.
16. (Original). The method of claim 15 wherein 70% or more of the lactose is converted.
17. (Original). The method of claim 15 wherein 90% or more of the lactose is converted.

18. (Original). The method of claim 15 wherein 95% or more of the lactose is converted.
19. (Original). The method of claim 15 wherein 99% or more of the lactose is converted.
20. (Original). The method of claim 13 wherein the coating is a sugar coating.
21. (Original). The method of claim 2 wherein the denaturing temperature is 180° F or higher.
22. (Original). The method of claim 14 wherein the composition is an enteral food.
23. (Original). The method of claim 2 wherein the device is a tablet.
24. (Original). The method of claim 2 wherein the device is an overlay.
25. (Currently Amended). A method for including a lactose-converting active to a lactose-containing composition, and thereby converting at least some of the lactose in the lactose-containing composition to another substance, the method comprising the steps of including the lactose-converting active in the lactose-containing while the composition is at or above a temperature ~~that would denature the active~~ at which the active denatures.
26. (Original). The method of claim 25 wherein the lactose converting substance is an enzyme.
27. (Original). The method of claim 25 wherein the device is a tablet.
28. (Original). The method of claim 27 wherein the tablet comprises an external coating.
29. (Original). The method of claim 27 wherein the tablet has an outer surface treated with gamma rays.
30. (Original). The method of claim 25 wherein the lactose-containing composition is heated to 180° F or above.
31. (Currently Amended). The method of claim 25 wherein the device is added to the composition while the composition is at or above the temperature ~~that would denature or destroy the active~~ at which the active denatures or is destroyed.
32. (Original). The method of claim 25 further comprising the step of cooling the lactose-containing composition.
33. (Previously presented). The method of claim 32 wherein the cooling step occurs after the device is added.
34. (Original). The method of claim 32 wherein the cooling step occurs before the device is added.

35. (Currently Amended). The method of claim 25 wherein the lactose-containing composition is heated to or above the temperature ~~that would destroy or denature the active~~ at which the active denatures or is destroyed after the device is added.
36. (Original). The method of claim 25 that includes the further step of placing the lactose-containing composition into a container.
37. (Original). The method of claim 36 wherein the device is added to the lactose-containing composition after the lactose-containing composition is placed in the container.
38. (Original). The method of claim 36 wherein the device is in the container prior to the lactose-containing composition being placed into the container.
39. (Original). The method of claim 36 further comprising the step of sealing the container after the device and the lactose-containing composition are added.
40. (Original). The method of claim 25 wherein the lactose-containing composition is an enteral food.
41. (Original). The method of claim 40 wherein the lactose-containing composition has a pH of 6.0 or less.
42. (Canceled).
43. (Canceled).
44. (Canceled).
45. (Canceled).
46. (Canceled).